

SPICY JERK CHICKEN SKEWERS with SMOKY ORANGE VINAIGRETTE

Makes 6 servings

CHICKEN

- 1 lb. chicken tenders
- 2 tablespoons jerk seasoning
- 2 tablespoons olive oil

VINAIGRETTE

- ¼ cup rice vinegar
- 3 tablespoons orange marmalade
- 1 tablespoon water
- ½ teaspoon smoked paprika
- 2 cloves garlic, finely chopped
- ¼ cup olive oil
- Coarse salt and freshly ground pepper to taste

DIRECTIONS

1. Heat oven to 400 °F. Rub chicken with jerk seasoning; cut each tender in half crosswise. Thread chicken pieces on short bamboo skewers. Arrange on a parchment-lined baking sheet; lightly brush with oil.
2. Bake skewers about 12 minutes or until chicken is no longer pink.
3. Meanwhile, make vinaigrette. Whisk vinegar, marmalade, water, paprika, and garlic together until smooth. Whisk in oil; season with salt, and pepper. Serve skewers with vinaigrette.